



### Education center Piramida Maribor

 Secondary School for Food and Nutrition

Higher Vocational College

 Inter-Company Education Centre.



### **CONFECTIONER**







### **BAKER**





### **BUTCHER**



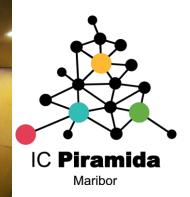


#### **Food and nutrition Engineer**



**Food technician** 







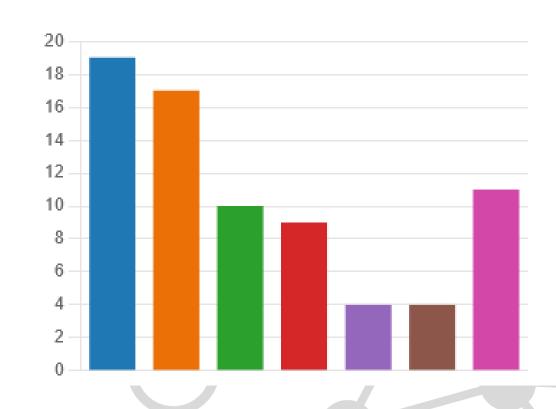
**Inter-Company Education Centre** 

# WHAT OUR STUDENTS THINKING ABOUT "WHOLE GRAIN BAKERY PRODUCTS"



Which bakery product do you eat most often?

- Bread with white wheat flour
- Bun and other products with white wheat flour
- Rye Bread
- Whole grain wheat bread
- Bread with blach wheat flour
- Bun and other products with blach wheat flours
- Others



- 92 % of students think, that whole grain bakery products are more healthier than "classic" bakery products.
- 81 % of the respondents are prepared to increase consumtions of whole grain products.
- 50 % students correctly interpreted why are whole grain products more healty than "classic" products (better nutrition value, more minerals, more dietary fiber).
- 79 % correctly recognized the declaration of a product with whole grain flours.



# More healty, better nutrition value... why do not buy it?

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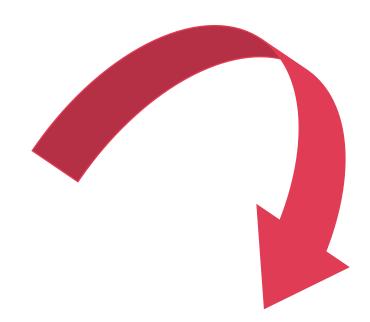
Maribor

- Taste
- Higher price
- Do not look so good
- Traditional eating habits



### WHAT CAN WE DO?









#### **HOW CAN WE DO and WHAT WE DO?**





**SCHOOL MEALS** 



## WORKSHOPS FOR CHILDRENS







## WORKSHOPS FOR ADULTS







#### CONCLUSIONS



- Promotional activitiest.
- Educations.
- "Small steps to big results."
- Experiential learning.



# Food is a long-term investment in our health!







